

Cowboy Fried Soda Biscuits

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Ingredients

2 cups all purpose flour
1 tsp. baking soda
1/2 tsp. salt
1/4 cup shortening
3/4 cup buttermilk or sour milk
Shortening

Directions

Stir together flour, soda, and salt. Cut in 1/4 cup shortening till the mixture resembles coarse crumbs. Make a well in the dry mixture; add buttermilk or sour milk all at once. Stir just till the dough clings together. Knead gently on lightly floured surface 10 to 12 strokes. Melt enough shortening in deep skillet to give a depth of 1 inch.

Heat to 375 F. To shape each biscuit, cut off about 1 tablespoon of the dough and form into a ball about 1 inch in diameter; flatten slightly. Carefully place biscuits, a few at a time, in the hot shortening. Fry till golden, turning once, about 2 minutes per side. Drain on paper toweling. Serve hot. Makes about 24 biscuits.